

# Secchiaroli Farm

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## Small Charcoal Rotisserie Cooker Instructions

1. Place cooker on a level surface and stabilize with (2) side stabilizers and tongue crank. Make sure that electric source is nearby for motor
2. Lay pig in cradle on its back, with head of the pig towards tongue (front) of trailer



3. Fasten pig into cradle using prongs
  - a. (4) on each side and 1 in the middle to hold the spine of the pig against the cradle
4. Prepare charcoal in the charcoal starter
  - a. Recommended: **Royal Oak Lump Charcoal 17.6 lbs bag**
  - b. Wait until they are hot, then place charcoal in 2 piles:
    - i. One pile off-center from shoulders (not directly underneath to avoid flare-ups)
    - ii. One pile off center from the hams (not directly underneath to avoid flare-ups)
5. Turn on rotisserie and close cooker lid
6. Allow temperature to reach 250 degrees Fahrenheit
7. Keep temperature steady, make sure there are no fire flare ups
8. Add charcoal as needed to maintain 250 degrees F
9. Check temperature of pig with meat thermometer periodically by placing it in the hams and shoulders. (Per new USDA guidelines, temp should reach 165 degrees F)
10. 60-75 lb pig should take 5-6 hours to cook
11. Enjoy!! 😊

### Please clean cooker after use

- Use only dishwashing soap and water to clean (Please no cleansers or detergents)
- Use power wash if you have one